



# DINNER

Wednesday, Thursday, Friday & Saturday 5:30 p.m. –10:00 p.m.

M bistro Chef de Cuisine  
Hans Huaman

APPETIZERS

## Blue Crab Beignets

Saffron Aioli, Smoked Paprika, Green Onions  
24

## Fresh Oysters <sup>GF</sup>

Chef's Choice from Coast to Coast  
½ dz, Mignonette, Bloody Mary Cocktail Sauce  
21

## Oysters Rockefeller

½ dz, Herbsaint Béchamel, Spinach, Bacon  
24

## Fried Green Tomatoes

Crabmeat, Rémooulade Sauce  
22

## Boudin Croquettes

Louisiana Sausage, Fontina Cheese  
Aji Panca Drizzle, Green Tomato Chow Chow  
20

## Beef Carpaccio

Arugula Salad, Parmigiano-Reggiano  
Anchovy Aioli, Crispy Capers  
21

## Ahi Tuna Tiradito

Aji Amarillo “Leche de Tigre”, Pickled Shallots  
Frisée, Toasted Pepitas  
19

SOUPS & SALADS

## Seafood Gumbo

Louisiana Shrimp, Crab, Crawfish, Andouille  
Popcorn Rice  
cup 9 | bowl 16

## Leek and Potato Bisque

Smoked Bacon, Paprika, Green Onions  
cup 7 | bowl 14

## Bistro Salad

Baby Arugula, Charred Asparagus, Shaved  
Fennel, Spiced Pecans, Shaved Manchego  
Crispy Prosciutto, Blackberry Vinaigrette  
sm 9 | lg 17

## Caesar Salad \* <sup>GF\*\*</sup>

Romaine Lettuce, Croutons, White Anchovies  
Parmigiano-Reggiano, Caesar Dressing  
sm 8 | lg 17

## NOLA Salad \* <sup>V|GF</sup>

Seasonal Greens, Strawberry, Goat Cheese  
Candied Pecans, Pepper Jelly Vinaigrette  
sm 8 | lg 16

\*Add grilled chicken breast 9

\*Add sautéed shrimp 13

\*Add Salmon 15

ENTRÉES

## COASTAL

### Atlantic Salmon <sup>GF</sup>

Charred Cauliflower, Mirliton Vierge, Nantua Sauce  
37

### Red Fish Meunière

Grilled Squash, Corn Maque Choux, Crispy Mushroom  
39

### Grilled Mahi-Mahi

Artichoke Barigoule, Sweet Peppers Tapenade,  
Lyonnaise Potato  
36

### Pan Seared Scallops <sup>GF</sup>

Risotto alla Milanese, Crispy Leek, Herbsaint  
Beurre Blanc  
46

### Pasta De La Mer

Linguini, Calabrian Chili, Clams, Shrimp, Mussels  
Half Lobster Tail, Basil Oil  
42

### BBQ Shrimp & Grits <sup>GF\*\*</sup>

Smoked Gouda Grits, Roasted Corn  
Poblano Peppers  
33

## INLAND

### Crab Crusted Filet <sup>GF</sup>

Mashed Potatoes, Grilled Asparagus, Chasseur Sauce  
55

### Braised Short Rib

Truffle Grits, Smoked Chimichurri, Natural Jus  
44

### Braised Summer Squash <sup>V|GF\*\*</sup>

Mushroom Piccata, Quinoa Pilaf, Asparagus  
28

### Chicken Provençal

Confit Fingerling Potato, Haricot Vert  
Grilled Zucchini  
34

### Boudin Stuffed Pork Chop

Louisiana Sausage, Cajun Rice, Braised Swiss Chard  
Jäger Sauce  
38

### Braised Lamb Shank

Celery Root Mash, Côtes du Rhône Jus, Gremolata  
Brocolini  
41

All prices are subject to tax. A 20% service charge is added to parties of 6 or more. Split plate fee is applicable.

There may be a risk associated with consuming raw shellfish as is the case with other raw protein products.

If you suffer from chronic illness of the Liver, Stomach, or Blood, or have other immune disorders, you should eat these products fully cooked.

THE RITZ-CARLTON, NEW ORLEANS - 921 CANAL STREET, NEW ORLEANS, LOUISIANA 70112 +1 504-524-1331

V VEGETARIAN | GF GLUTEN-FRIENDLY | GF\*\* OPTIONS AVAILABLE UPON REQUEST ONLY